



This week @ La Boca

Easy Ordering - Call our voicemail (603) 581-9729 and include: first and last name, the DAY & time you'd like your order ready + your email address & your cell phone number for texting. Please note any allergies for anyone dining! If you'd like to eat outside on our deck, let us know when you order.

S p e c i a l s T h i s W e e k

*** Supply is limited, please order early to reserve yours ***

Cuban Cigars

*All the delicious parts of a Classic Cuban sandwich: roast pork, ham, cheese and pickle...
are rolled up and wrapped in a thin & crispy pastry shell.*

Two per order, these are served with a mango mustard for dipping. \$12

E N T R É E S P E C I A L :

Roasted Half Chicken

The humble roast chicken is back! It's crispy, juicy and tender in all the right places.

Served with shoestring French Fries and an herb & garlic dipping sauce

\$24

Check out the main menu for Desserts... Pumpkin Cheesecake is here!

Cocktail Mixer for September: The Elixir \$11 / 9oz. bottle (makes 3 drinks)

Fresh grated ginger and lemon juices, honey infusion & turmeric

On our OG cocktail menu this was known as Doctor's Orders and made with Drambuie... You can do the same at home with this delicious cocktail mixer, or change up the hooch to suit your tastes. It's also delicious without alcohol: made with hot water as a toddy, sparkling water as a tonic or straight-up as a pick-me-up.

This will likely cure what ails you, and these days that says a lot. We all need a little elixir!



50 North Main Street Wolfeboro, New Hampshire

APPETIZERS

Provençal Fromage \$9

A blend of soft cheeses, garlic and Herbs de Provence, warmed in the oven until bubbly and served with house made bread.

Barcelona Plate \$14

thinly sliced Redondo Iglesias Jamón Ibérico Spanish ham, Manchego cheese & quince paste served with house made bread.

Crispy Cauliflower \$9

with harissa salt and served with sumac dipping sauce

Prince Edward Island Mussels \$12

sautéed in a light, savory broth of tomato, garlic, onion and herbs & bread for dipping

SALADS

Add sautéed shrimp (+\$10) or seared salmon (+\$12) to a salad for dinner

Organic Greens \$9

balsamic vinaigrette, marinated feta cheese, bacon, roasted sunflower seeds & pickled red onion

Kale Caesar \$9

chopped kale, crunchy croutons, zippy Caesar dressing with shredded Parmesan & white anchovy

ENTREES

SEARED SALMON [Ⓢ]

Pan-seared salmon served over sautéed julienne carrots, zucchini and summer squash, topped with a lemon caper butter sauce. \$26

BOMBAY

Seasonal vegetables sautéed in a Tikka Masala sauce made of warming spices, tomato, and onion. Topped with our garlic cloud and fresh green herb oil. Served with jasmine rice.....vegan \$19.....add shrimp \$26

LA BOCA PAELLA

Authentic Matiz paella rice from Spain is simmered in broth with saffron threads and flavorful tomato sofrito along with PEI mussels, shrimp, NH's own North Country Smokehouse Chorizo sausage, green peas and red peppers. \$26

BEEF WITH BASIL

Thinly-sliced beef tenderloin sautéed with red peppers and fresh basil leaves in a brown pan sauce with soy, garlic & ginger. Served with white rice. \$29

LOCAL LAMB BOLOGNESE

Top of the Hill Farm ground lamb, mirepoix & tomato over pappardelle, topped with Parmesan cheese. \$24

DESSERT

CHOCOLATE MOUSSE (GF)

rich and velvety, Belgian chocolate and little else \$7

PUMPKIN CHEESECAKE

Classic, creamy, & not too sweet, pumpkin cheesecake with a spice sour cream & gingersnap crust \$7

KEY LIME TART

Smooth & tart custard baked onto a gingersnap crust, topped with whipped cream \$7